

Another Royal Suggestion
MUFFINS and COFFEE CAKE

From the NEW ROYAL COOK BOOK

BREAKFAST is so often eaten as a duty rather than a joy. The Royal Educational Department presents here some breakfast dishes that will stimulate the most critical appetite.

Muffins
2 cups flour
2 teaspoons Royal Baking Powder
1 tablespoon sugar
1/2 teaspoon salt
1 cup milk
2 eggs
1 tablespoon shortening
Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening; mix well. Grease muffin tins and put two tablespoons of batter in each. Bake in hot oven 20 to 25 minutes.

Coffee Cake
2 cups flour
1/2 teaspoon salt
2 tablespoons sugar
4 teaspoons Royal Baking Powder
2 tablespoons shortening
1/2 cup milk
Mix and sift dry ingredients; add melted shortening and enough milk to make very stiff batter. Spread 1/2 inch thick in greased pan; add top mixture. Bake about 30 minutes in moderate oven.

Top Mixture
2 tablespoons flour
1 tablespoon cinnamon
1/2 cup sugar
1/2 cup shortening
Mix dry ingredients; rub in shortening and spread thickly over top of dough before baking.

ROYAL BAKING POWDER

Absolutely Pure

Made from Cream of Tartar derived from grapes.

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New Royal Cook Book containing scores of delightful, economical recipes, many of them the most famous in use today. Address: ROYAL BAKING POWDER CO., 115 Fulton Street, New York City.

The KITCHEN CABINET

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There are two words in the English language, simple words in themselves, yet they have caused untold misery. They have broken friendships, disrupted homes, broken hearts and killed people. Those words are "they say."—Hunter.

SOME EASY DESSERTS

A canned berry pudding is delicious and may be prepared from any kind of berries. Spread slices of bread with butter and arrange in a baking dish; cover each layer of bread with berries, sweeten if necessary and repeat until the dish is full. Bake a half-hour in a moderate oven. Serve hot with sugar and cream or a hard sauce.

Fancy Pastry.—Sift together one cupful and a fourth of pastry flour, one-fourth of a teaspoonful of salt, the same of baking powder and two tablespoonfuls of sugar. With two knives work in half a cupful of butter, or butter substitute. Add an unbeaten yolk of egg; mix the juice of one lemon with half a tablespoonful of water and with the knife gradually work the liquid into the egg and flour mixture. Turn upon a board dredged with flour, pat and roll into a sheet, fold making three layers, fold and roll again, repeat the rolling after folding two or three times, then roll thin and use to line the tins. This pastry may be used for individual pies of any kind.

Lemon Cheese Cakes.—For the filling for five individual pies, take one egg, three tablespoonfuls of sugar, one-fourth of a teaspoonful of salt, the grated rind of one lemon, one large tablespoonful of lemon juice, one-fourth of a cupful of sifted sponge cake crumbs. Beat the yolk of the egg, add the sugar, salt, lemon rind and juice and the cake crumbs; mix thoroughly, then fold in the white of the egg, beaten dry and turn into small tins lined with pastry. Bake until the filling is set.

Banana Pie.—Press through a ricer enough ripe bananas to make a cupful, add one-half cupful of sugar, two tablespoonfuls of molasses, half a teaspoonful of salt, one beaten egg, one-half teaspoonful of cinnamon, half a cupful of milk, and one-third of a cupful of cream. Mix thoroughly and bake in a plate lined with pastry.

"The ill-timed truth we might have kept—Who knows how sharp it pierced and stung? The word we had not sense to say—Who knows how grandly it had rung?"

WHAT TO HAVE FOR DINNER.

As oysters are again in the market the following dish will be a change from the ordinary way of serving them.

Oysters with Macaroni.—Cook three-fourths of a cupful of macaroni broken into inch pieces until tender. Scald one pint of oysters. Put a layer of buttered crumbs, macaroni, cheese, using three-fourths of a cupful of cheese and half a cupful of crumbs with a teaspoonful of salt, four tablespoonfuls of butter, a few dashes of paprika and the oyster liquor. Repeat until all the ingredients are used, and cover with buttered crumbs. Bake thirty minutes in a moderate oven.

Cranberry Salad.—Cook together one quart of cranberries with one pint of boiling water twenty minutes. Put through a sieve and add two cupfuls of sugar; cook five minutes. Dissolve one and one-half tablespoonfuls of gelatine in a little cold water, add to the hot cranberry sauce and stir until well mixed. Just before it begins to set pour half of it into an enamel pan which has been rinsed in cold water. Allow it to become firm, keeping the rest warm over hot water. Sprinkle one cupful of diced celery, one-half cupful of diced walnut meats over the stiff jelly and pour the remaining gelatine mixture over this, and allow it to set. When firm cut in slices and serve on lettuce leaves with mayonnaise dressing; garnish with whole nut meats.

Peanut Butter Biscuits.—Stir together two cupfuls of pastry flour, four teaspoonfuls of baking powder and half a teaspoonful of salt. Put in three tablespoonfuls of shortening and add milk to make a dough that leaves the bowl. Turn on a flour-dredged board and roll into a sheet. Spread the dough with peanut butter and roll as for cinnamon rolls. Cut in pieces and bake in a buttered pan twenty minutes.

Duchess Cream.—Soak one-half cupful of tapioca overnight. Drain one-half a can of pineapple from the juice, divide one and one-half oranges into sections and cut the pulp in pieces. Add the juice from the oranges to the pineapple juice and add to the drained tapioca, with a few grains of salt and a cupful of sugar, and cook until the tapioca is transparent, adding a very little water if needed. Cool slightly, add one egg white beaten stiff, then turn in the pineapple and orange bits. Chill. Serve in sherbet glasses with a garnish of whipped cream and chopped maraschino cherries.

Nellie Maxwell

POSTSCRIPT ABOUT FUR TRIMMED SUITS



A POSTSCRIPT written to the story of suits is due just now and may be briefly written, since the story itself was not a long one this season. There has been great uniformity of styles and considerable variety in details of finishing and the points that distinguished suits at the beginning of the season proved to be very popular, so that there has been no good reason for running after strange gods. Now that the season is over, and designers are turning their attention to spring, we are not likely to find any startling innovations in winter styles. The two suits pictured are found among the liberal quota of fur-trimmed models that have made up a part of all representative collections. The suit at the left is one of the few that have shown themselves independent of the vogue for coats reaching almost to the knees. There are a few models that keep it company, so that it is not wholly audacious, but they are very becoming and good in style. The coat shown in the picture has emplacements of fur at each side of the

front and back, with two large buttons set in the spaces between the fur pieces and a generous shawl collar. The long girdele of the material is finished at the ends with barrel-shaped ornaments made of the fur. Squirrel skins were chosen for this suit's trimming and the gray velvet turban covered with massed sprays of uncurled ostrich in gray looks well with it. The suit at the right reveals a coat a little longer than the average, with a plain and fairly wide skirt. It is a fine model for a matronly wearer, with its straight coat and line of cloth-covered buttons from waist to neck. These buttons reappear at the sides where the coat is split, and add to the general trimness of this suit. Popular fur suits include seal, mink, squirrel, short-haired fox, Australian opossum and beaver. Another feather-covered hat suggests that velvet and feathers are not outlived by anything else for wear on the street, and here a velvet-covered toque makes the background for much uncurled ostrich.

Hats That Smile At Winter



IN A GROUP of hats for little girls, it is not without intention that a plain felt is placed at the top; for of all millinery for children, the handsome beaver or felt, with ribbon trim, holds its own as always above criticism and always appropriate. These beavers and felts, plain as they are, come in an unbelievable variety of shapes and endlessly ingenious ribbon trims, and in all needed sizes and colors. They are here and have been for many years and are as certain of return each year as the seasons are. Occasionally one comes across a model that has a little additional embellishment besides the ribbon band or sash and in those pictured there is a flat, stitched band of felt about the brim-edge. But even these lovely beavers and felts have rivals in pretty hats of velvet, each enhancing the virtue of the other. Just below the felt hat, at the left there is shown a delightful bonnet-like shape with soft crown of velvet. Its brim is made of ribbon. The velvet side-crown is gayly embroidered and ribbon is looped at the side with long ends falling. Little misses are much dressed up when they wear

pretty head coverings of this description. The hat at the right is simpler and is also made of velvet. Two colors are used for it, the brim is a lighter tone than the crown, and a sash of ribbon finishes it. A charming hat at the bottom of the group is an amusing miniature made like hats for grownups. It is also made of velvet with sectional crown and has an upturned brim split at each side. Silk cord edges the brim and outlines the seams in the crown and bright motifs in silk embroidery help the gaiety of the winter season. No wonder its small wearer is so pleased with life in general and her hat in particular. It is a clever piece of designing in which the means used for developing mature headwear have been perfectly adopted to childhood. Hats as elaborate as this look best with plain coats and it happens that coats for girls are plain this season.

Julie Bottomley

In the PUBLIC EYE

Mr. Sze, New Minister From China

The new Chinese minister to the United States is Sao-ke Alfred Sze. Some people, oddly enough, call him by his first name—Mr. Sao-ke (pronounced So-ke), but he is Mr. Sze (pronounced See). He was born in the province of Che-kiang. His father was wise enough to appreciate and well enough off to afford him the benefit of a western education, and after a certain amount of local training on modern lines he sent his son to the United States, where he studied at the high school at Washington. From the high school he passed to Cornell university.



He then returned to China and was given his first post of importance as fiscal or resident at Harbin. He was then recalled to Peking and became minister of communications for a short period and also what may be called "introducer of diplomatists." Then he was selected for the post of minister at London. He took up his duties in 1914. There were many diplomatic developments during his long period of office—six years, the record for any Chinese minister to that country.

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Reprimand. Music Teacher—Johnny, don't you know what your mother sends you here for?
Johnny—For spite. She wants me to be able to play worse than the girl in the next flat.—Boston Transcript.
Naturally. She—"Dear, I want to get a new carpet this winter." He—"That is a proposition I put my foot down on."

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